




# *Limoncello* at the Orange Inn

Luigi Kapiti & The New Limoncello  
Invite You To Take A Tour Of Italy  
Wine Dinner  
6 Courses Meal & 7 Pairing Wines



Your Host Pietro Cavallo (Wines 4 All)  
Peter Perrone, Wine & Culinary Director Of Limoncello  
Wednesday June, 8<sup>th</sup> 6:30 PM  
\$150.00 Per Person, Plus Tax, Plus Gratuity

## Reception

**Arancini Picolo:** Bite Side Rice Balls, Mozzarella Cheese  
Prosecco Treviso Extra Dry, Borgo Molino Veneto Italy

**Imported Burrata:** Grilled Tomatoes, Fried Basil, Red Cerignola Olives, E.V.O.O. Black  
Sea Salt

2021 Falanghina "Guisardo" Vini Coppi, Puglia, Italy

**Cavatelli Pasta:** Cardoncelli Mushrooms, Cherry Tomatoes, Ricotta Salata  
2017 Primitivo "Senature" Vini Coppi, Puglia Italy

**Bisteca Fiorentina:** Roasted Potatoes, Asparagus, E.V.O.O. Fresh Rosemary, Maldon  
Sea Salt

2016 Sangrantino Di Montefalco, Umbria Italy  
2017 Brunello Di Montalcino, Castello Martinozzi, Tuscany Italy

**Pecorino Toscano 2yo, Tomino Cheese**  
2016 Amarone Della Valpolicella, Veneto Italy

**Dolce:** Geometria Cioccolati E Pere  
Passito